

SOUP & SALADS


New England Clam Chowder \$48 / 2 Quarts
Available Sundays - Thursdays

Lobster Bisque \$51 / 2 Quarts
Available Fridays & Saturdays

Salmon Salad \$92
Marinated, Short-Smoked, Chopped Salad,
Buttermilk Tarragon Dressing

Chopped Salad \$38
Corn, Cucumbers, Tomatoes, Cranberries,
Buttermilk Tarragon Dressing
- Add 2 LBS Chicken, \$32 -

Caesar Salad \$38
House-Made Croutons, Reggiano-Parmesan
- Add 2 LBS Chicken, \$32 -

 **Lobstah Cobb Salad** MP
Lobstah, Bacon, Avocado, Blue Cheese Crumbles,
Tomatoes, Champagne Vinaigrette, Deviled Egg

SEAFOOD BY THE POUND

Steamed Shrimp
Cocktail Sauce, Melted Butter, Old Bay, Lemons
- 3LBS, \$78 | 5LBS, \$130 | 10LBS, \$260 -

Chilled Jumbo Shrimp Cocktail
Cocktail Sauce, Lemons
- 3LBS, \$92 | 5LBS, \$149 | 10LBS, \$290 -

Alaskan Crab Legs with Melted Butter
Steamed or Chilled, Melted Butter
- 2LBS, MP | 5LBS, MP | 10LBS, MP -

HAND-HELDS

Mini New England-Style Lobstah Rolls MP
(Minimum Order, 8)
Lobstah Meat, Mayo Dressing, Lettuce,
Toasted New England Split-Top Rolls

Crab Cake Sliders \$7.5 / Each
(Minimum Order, 8)
Toasted Rolls with Remoulade Sauce

 **Chicken Salad Sliders** \$59
20 Sliders

APPETIZERS

Spinach & Crab Dip with Tortilla Chips \$74

House-Made Guacamole with Tortilla Chips \$55

Smoked Salmon Bruschetta \$95
3 LBS of Smoked Salmon, Balsamic Reduction,
Goat Cheese, Remoulade, Ciabatta

Devilish Good Eggs \$34 / Dozen
Spiced Pecans

Scallop & Shrimp Ceviche with Tortilla Chips \$55

 **Angry Mussels with Ciabatta Bread** \$89
5 LBS

Steamed Little Neck Clams \$149
100 Clams

Crab Cake Bites \$85
25 Mini Crab Cakes

Grilled Shrimp & Andouille Sausage Skewers \$79
12 Skewers

SIDES

- Side Dishes Serve 10 - 12 People -

Chorizo \$72
Mac & Cheese

Lobstah \$109
Mac & Cheese

Chilled Pasta Primavera \$38
with Goat Cheese

Thin Green Beans \$32
with Pearl Onions

Ford's Coleslaw
\$30 / 2 Quarts

Ford's Potato Salad
\$32 / 2 Quarts

Grilled Vegetable Salad \$45

Baked Beans \$40

Grilled Corn on the Cobb
\$21 / Half Dozen

Mini Corn Muffins
24 / \$18 | 36 / \$25



ENTRÉES

-10 Person Order Minimum-


Grilled Salmon with Dijon Cream Sauce* \$19

Pecan Crusted Trout with Citrus Chardonnay \$19

Crab-Topped Cod with Tarragon Butter Sauce \$23

Fried Cod with Tartar Sauce \$25/LB
(Minimum 4LBS)

Build Your Own Tacos \$160 (25 Tacos)
Blackened Fish, Chicken, or Combo
Nappa, Cabbage, Marinated Tomatoes, Radishes,
Chipotle Lime Dressing, Flour Tortillas

 **Jambalaya** \$105
Andouille Sausage, Gulf Shrimp,
Spicy Creole Sauce, Penne Pasta & Parmesan Cheese

Slow-Smoked Pulled Pork \$49
2.5LBS With 12 Slider Rolls

BBQ Pork Ribs
3 Racks, \$69 | 6 Racks, \$135 | 9 Racks, \$195


Beef Brisket \$55
2LBS Smoked & Sliced with 12 Slider Buns

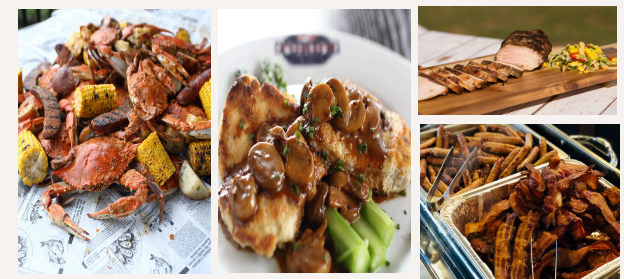
Pork Loin Roast \$109
4 LBS With Au Jus & Apple Corn Chutney

Chicken Marsala \$155
Sautéed Mushrooms & Marsala Wine Sauce

Chicken Piccata \$160

Pasta Piquette
Penne Tossed in a Tequila Lime Cream Sauce
Scallops, \$129 | Chicken \$89 |
Shrimp, \$109 | Vegetarian, \$79

 **Sliced Beef Shoulder Tenderloin** \$129
4LBS with 12 Slider Buns & Horseradish Sauce



DESSERTS

Whole Key Lime Pie \$49

House-Made with Vanilla Wafer Crust,
Strawberry Glaze and Fresh Whipped Cream
– Available Seasonally –

Whole Pumpkin Cheesecake \$55

House-Made with Wafer Crust, Caramel Sauce
and Fresh Whipped Cream
– Available Seasonally –

Mini Banana Pudding \$4.5 / Each

(Minimum Order, 12)
Vanilla Wafer Crumbs, Caramel, Chocolate Sauce
and Fresh Whipped Cream

Chocolate Chip Cookies \$35 / 2 Dozen

Brownies \$40 / 2 Dozen

BREAKFAST

Ford's Breakfast Buffet

\$21 / Person

-20 Person Order Minimum-

Scrambled Eggs
Peppered Bacon
Sausage Links
Ford's Breakfast Potatoes
Corn Flake Crusted French Toast
Fresh Fruit Bowl
Buttermilk Biscuits
Whipped Maple Butter

A La Carte

– Serves 12 - 15 People –

Scrambled Eggs

Half Pan, \$35

Sausage Links

25 Pieces, \$35

Peppered Bacon

25 Pieces, \$49

Fresh Fruit Bowl

Regular, \$32 | Large, \$42

Ford's Breakfast Potatoes

½ Pan, \$29

Sausage & Egg Burrito

12 Burritos, \$69

Corn Flake Crusted French Toast

20 Pieces, \$35

Buttermilk Biscuits & Sausage Gravy

20 Biscuits &
½ Pan Gravy, \$42

BEVERAGES

Ford's Blueberry Lemonade \$22 / Gallon
House-Made Lemonade, Blueberries, Hints of Mint

House-Made Lemonade \$18 / Gallon

Iced Tea \$12 / Gallon
Sweet or Unsweetened

Maine Root Soda \$3 / Each
(Minimum Order, 4)
Blueberry, Root Beer, or Ginger Brew

Soda \$2 / Can

Water \$2 / Bottle

Beer & Wine

WHICH SERVICE IS BEST FOR YOUR EVENT?

Ford's Take-Out Platters

Our Ford's Take-Out Platters are perfect for corporate events, business meetings, birthday parties, family gatherings and get-togethers. Most items on this menu serve 10-12 people, unless otherwise noted.

Ford's Wicked Catering

Ford's Wicked Catering is our full-service catering division. We cater weddings, corporate picnics and any other celebration for 50-400 guests. Our off-the-hook events are like none other! We will take care of everything from beginning to end.

For More Information:

– www.fordswickedcatering.com –

– www.fords2go.com –

– 703-719-3673 –

– ana@fordsfishshack.com –

Don't see your favorite menu item listed here?
Give us a call & let us know what you need!



Ford's Take-Out Platters

Please Allow 48 Hours Advanced Notice

